

Build-in electric oven

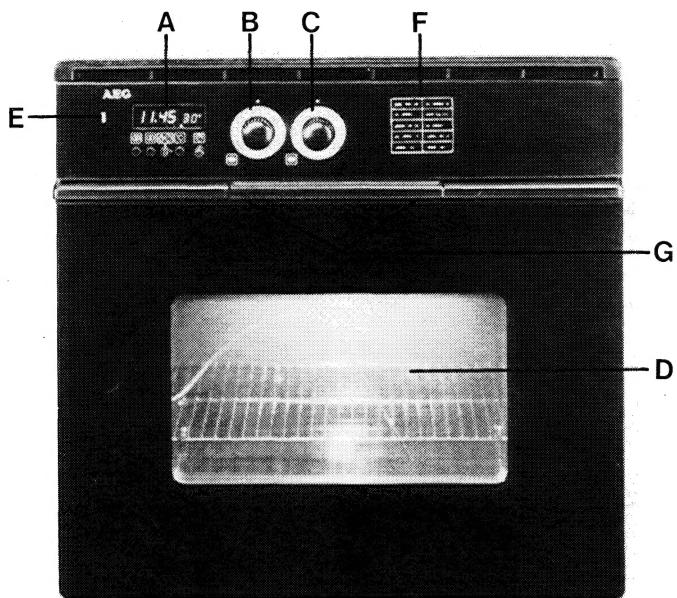
B 60 LFV

Operating instructions

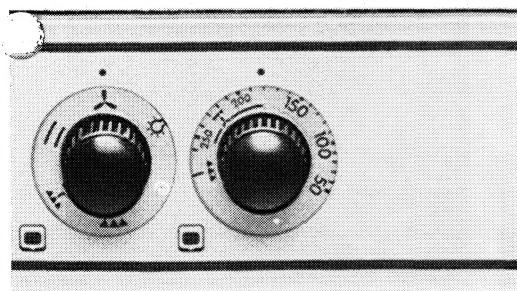
AEG

Contents	Page
Figures (unfold pages for easy reference)	3- 5
Features	6
Before using the oven for the first time	6
Using the illuminated retractable control knobs and the cookmatic	7
For your safety/ Further technical advice	7- 8
Getting to know your oven	9
How to select the different cooking methods	10-11
Roasting with the meat thermometer	12-13
Defrosting with Ventitherm	14
Preserving with Ventitherm	15
Electronic clock, minute minder, time controlled cooking	16-18
Cleaning and maintenance	19-20
Optional extras	21
If you think your oven is not working properly	22
Service	22

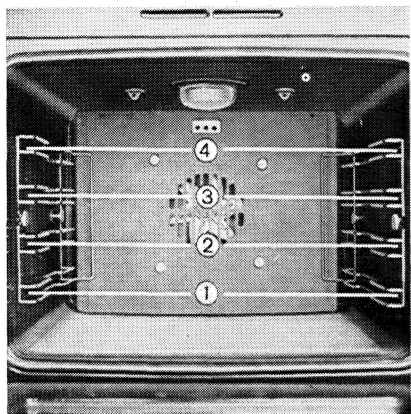




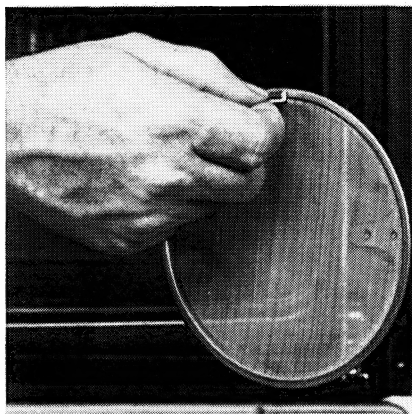
1



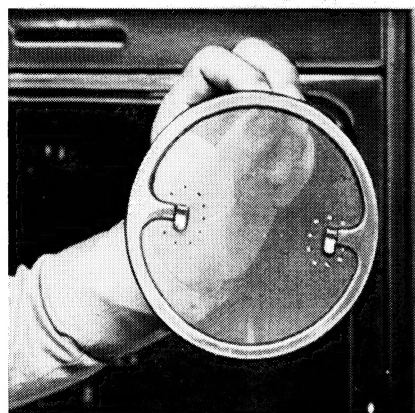
2



2



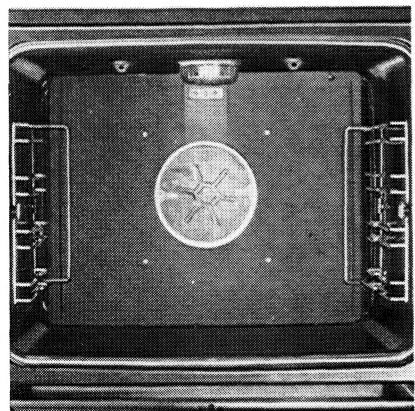
3



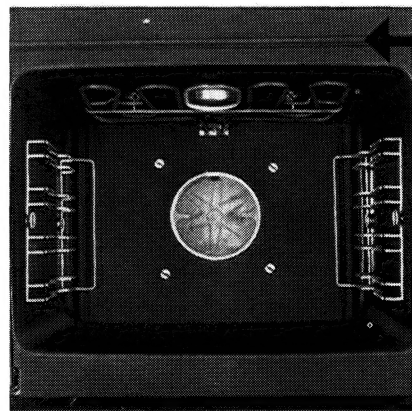
4



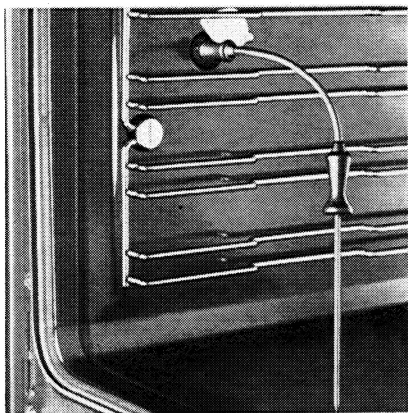
5



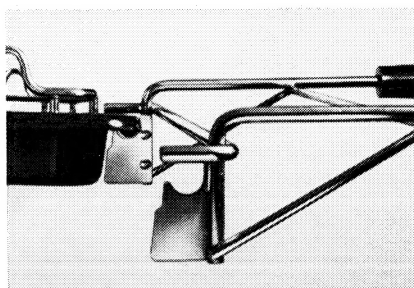
6



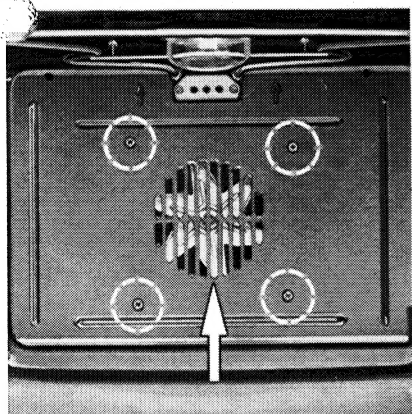
7



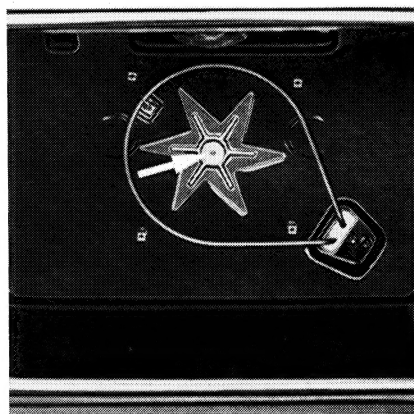
8



9



10



11



12



13

Features

Figure 1

A = Electronic clock with minute minder, automatic STOP and START/STOP cooking and meat thermometer

B = Illuminated cooking method selector to select: Ventitherm. Conventional electric cooking, grilling, Infra-therm grilling

C = Illuminated temperature control knob

D = Oven with interior light and grill element

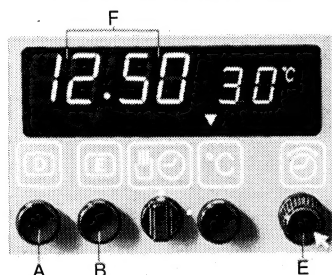
E = Red thermostat light

F = Cookmatic

G = Door handle

Before using the oven for the first time

First set the time of day on the clock




After installation of the appliance (and also after a power cut) the display on the electronic clock flashes "00.00".

Now press the two input buttons simultaneously, e. g. **A** and **B** and set the time of day by turning the knob **E** (arrow).

As soon as the correct time of day appears in the display **F** release the button. The time is now set. The oven is ready for use.

Before using the oven for the first time

To switch on the oven

Remove all oven accessories and clean with hot water and washing-up liquid. Switch on the empty oven by selecting symbol  on the cooking selector (**fig. 1/B**) and 250 °C on the temperature control (**fig. 1/C**).

Leave the oven on for 30 minutes to burn off the bonding agent incorporated in the oven insulation. During this time there will be an unpleasant odour which is unavoidable. When the oven has cooled down clean it with hot water and washing-up liquid.

Using the illuminated retractable control knobs and the Cookmatic

To switch on

To operate the illuminated control knobs (fig. 1/B and C) press the control knob to release it (fig. 2) and turn the knob to the required setting. As the knob is turned the dial lights up.

If you wish to lock the control knob in the switched on position (e.g. to prevent children from playing with the controls) depress the knob. The dial remains illuminated.

Cookmatic

The Cookmatic is an indicator which automatically shows recommended food categories to be cooked at the various temperatures as you turn the temperature control. You will notice that the food categories light up at different temperatures depending on what cooking method you have chosen.

Conventional cooking will require different temperatures than Ventitherm hot air cooking and the Cookmatic is a visual indicator to help you in the selection of the different temperatures.

To accommodate personal preferences on how you would like your food cooked you can, of course, use a higher or lower temperature.

To switch off

Turn the control knob to the "0" position.

To comply with safety regulations we have to draw your attention to the following

- In all cases the appliance may only be connected to the electricity supply by an approved electrician. This will ensure that the legal requirements and the conditions of connection of your local electricity supply authority are observed.
- The appliance should be connected to the mains via a standard cooker control unit.
- The surfaces of the cooking areas get hot during operation. Take care and always keep small children away from cooking appliances.
- Overheated fat and cooking oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.
- Please ensure that leads from other electrical appliances (e.g. small appliances) do not touch the hot cooking areas.
- When grilling, do not allow children near the cooker.

Further technical advice

Rating plate

In addition to the rating plate on the appliance you will find an adhesive label on the back of this booklet with information which may be required by Service Department, e.g. F-No. and E-No.

Cleaning advice

Do not use oven cleaning materials on painted, lacquered, anodized, zinc coated or aluminium parts. If you do, damages and discolourations can occur.

Warning!

The appliance must not be used for heating purposes

Please note that any adhesive used to fix plastic coverings or veneer to the furniture housing must be heat resistant (150 °C). Unsuitable plastic coverings and adhesives which are not heat resistant are the reason for the plastic covering deforming or separating particularly along the narrow sides.

Important note concerning enamelled parts

Vitreous enamel is a hard glass-like material and very susceptible to damage. Take care when using sharp or heavy utensils. Vitreous enamel can chip when knocked or a heavy article drops on to it.

- | | |
|---|---|
| <p>■ Do not line the oven or any part thereof with aluminium foil. This tends to trap heat resulting in poor cooking performance and damage to the enamelled interior.</p> | <p>■ Warning, electrical appliances should only be repaired by qualified AEG engineers or AEG appointed service agents, repairs carried out by unauthorised personnel could lead to considerable damage.</p> |
|---|---|
-

Getting to know your oven

General

Your oven incorporates five cooking methods from which you can choose:

1. Ventitherm fan cooking
2. Conventional cooking
3. Infra-therm grilling
4. Hot air grilling
5. Traditional grilling

For roasting, stewing and baking choose either the fan or the conventional cooking method depending on your personal preference. Consult your AEG recipe book for details. For batch baking and complete meal cooking choose the Ventitherm cooking method as you can cook on several levels simultaneously. This will save time and energy.

Important

- Do not place any cooking containers on the base of the oven.
- The vitreous enamel in your oven is very durable. However vitreous enamel is adversely affected by fruit acids (rhubarb, lemon etc.) and tea which will discolour and dull the enamel. The performance of the oven is not affected. To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.
- Clean the oven after every use to prevent a build-up of soilage. To aid cleaning of the oven a 3-piece catalytic liner set is available as an optional extra, (see page 00 "optional extras").
- It is quite normal for some steam or condensation to develop when cooking foods with high moisture content or large quantities of food.
- The oven is equipped with an advanced cooling system to keep temperatures in oven housing units to a minimum. A short while after the oven has been switched on the ventilator of the cooling system switches on and remains in operation during cooking and for some time afterwards. It will switch off automatically.
- Do not place the grill/meat pan on the cooking plate to make gravy. The direct heat will weaken the pan base resulting in warping and twisting of the pan when next used as a meat or grill pan.
- Pans which have warped or twisted due to direct heat of a cooking plate will not be exchanged free of charge.

Shelf positions

Fig. 2

Your oven has 4 shelf positions. Consult your AEG recipe book for details.

Insert the fat filter

Fig. 3

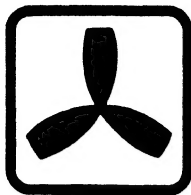
The fat filter is used for **open roasting** and **grilling** of any kind. The fat filter absorbs airborne fat preventing it from reaching the fan.

How to insert the fat filter


Hold the fat filter by the small handle (fig. 3) and insert the 2 clips (fig. 4) into the slots

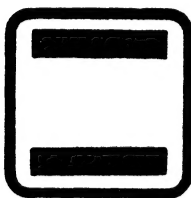
in the back panel over the fan (fig. 5). Make sure that the fat filter covers the fan opening completely (fig. 6).

How to select the different cooking methods




1. Ventitherm fan cooking

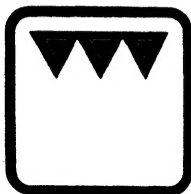
Select  on the selector switch (fig. 1/B) and the required temperature on the oven temperature control (fig. 1/C) if you want to use the oven as a Ventitherm. For detailed information on the Ventitherm cooking method consult your AEG recipe book.



2. Conventional electric cooking

If you want to use the oven as a conventional electric oven select  on the selector switch (fig. 1/B) and the required temperature on

the oven temperature control (fig. 1/C). For further information consult your AEG recipe book.




3. Grilling

You can choose from 3 different methods of grilling:

Traditional grilling with a radiant grill element (fig. 7).

Your oven features an advanced grilling method, allowing you to grill with the oven door CLOSED – substantially reducing energy consumption.

How to use the grill

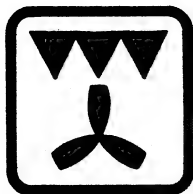
1. Insert the fat filter.
2. Select the grill symbol  on the selector knob (fig. 1/B) and the highest setting on the variable control (fig. 1/C).
3. Pre-heat grill for 3–5 minutes if you wish to seal the food quickly.
4. Place the food on the reversible wire shelf in the enamelled pan.
5. Position the pan on the shelf position required.

6. Close the oven door.

7. To reduce the heat select a lower setting.
8. To use the grill pan handle slide the right pan grip onto the pan from the right (fig. 9) and engage the left pan grip in the same way from the left. Slide handle to the centre of the pan.

If you prefer to grill with the door open, insert the deflector plate in the slot just above the oven (see fig. 7/arrow). Using a coin give the two discs over the door hinges (fig. 12) a quarter turn anti-clockwise and lift the door to the natural stop position. The deflector plate should be pointing slightly upwards.


How to select the different cooking methods



Infra-therm grilling

This replaces the rotisserie in your oven and is suitable for joints and poultry, weighing 1 kg (2 lb) or more.

Insert the fat filter.

Select  on the cooking method selector (fig. 1/B) and the required temperature on the oven temperature control (fig. 1/C).

The enamelled pan collects juices and fat released during cooking and is positioned on the 1st runner from the bottom.

The wire shelf is located 2nd or 3rd from the bottom.

Large joints: 2nd,
small joints: 3rd.

For cooking times and temperatures consult your AEG recipe book.


The oven door is closed during infra-therm grilling.



Hot air grilling

This method is ideal for grilling toasted snacks, chicken portions, chops, steaks, kebabs etc. without turning the food.

Insert the fat filter.

Select  on the cooking method selector (fig. 1/B) and between 200–250 °C on the oven temperature control (fig. 1/C).

Food is placed directly in the enamelled pan.

The baking sheets available as an optional extra are also well suited for this type of grilling if you want to grill on 2 or 3 levels simultaneously.

For easy cleaning the baking sheets can be lined with non-stick parchment.

For further details consult your AEG recipe book.

The oven door is closed during hot air grilling.

To switch off the oven

Turn the cooking method selector (fig. 1/B) and the oven temperature control (fig. 1/C) anticlockwise to the "off" position.

Roasting with the meat thermometer

General

The meat thermometer takes the guesswork out of roasting meat regardless of whether you use the conventional or the Ventitherm hot air method or you use Infratherm grilling.

A thermo couple is located in the tip of the meat thermometer which "senses" the temperature. When the meat thermometer is plugged into the side of the oven, the oven will work automatically until the temperature inside the meat is the same as the one you selected on the thermometer read-out.

When the internal temperature in the meat has been reached the oven switches off automatically. You **cannot** use a delayed start when cooking with the meat thermometer.

For further details on how to prepare meat and poultry for roasting, what cooking temperature to select, etc. please consult the lead-in pages to meat and poultry in your AEG recipe book.

How to use the meat thermometer

1. Insert the tip of the meat thermometer (fig. 8) into the centre of the thickest part of the meat. Position meat pan in the oven.
2. Insert the meat thermometer plug (fig. 8) firmly into the socket on the inside of the oven (fig. 8/arrow) pushing the socket cover to one side.
3. Select the required internal temperature (see page 13) on the electronic clock (see page 16) by pressing button 4 and turning knob 5 to for example 85 °C, this figure appears on the read-out of the clock 6 on the right. Below the temperature read-out symbol "▼" lights up and remains on for the entire cooking time indicating "meat thermometer in operation".
4. Set the cooking method selector (fig. 1/B) and the oven temperature selector (fig. 1/C) according to the roasting charts for meat or poultry in the AEG recipe book.
5. The read-out 6 on the electronic clock shows the internal temperature of your meat.
6. To check what internal temperature you have selected press button 4 on the electronic clock.
7. The approximate cooking times are given in the roasting charts for meat and poultry in the AEG recipe book.

At the end of the cooking time:

1. When the selected internal temperature has been reached you can hear an audible signal which will switch off automatically after approximately 3 minutes.
2. To switch off the audible signal manually press button 4.
3. The oven temperature switches off automatically.
4. Return cooking method selector (fig. 1/B) and temperature selector (fig. 1/C) to the "off" position.

Roasting with the meat thermometer – temperature guide

Meat	Internal temperature selection	
Beef rare medium well done meat loaf	45–50°C 60–65°C 75–80°C 75–80°C	
Pork	80–85°C	
Veal	80–85°C	
Lamb well cooked pink	80°C 70–75°C	
Game	75–80°C	
Poultry except goose	80–85°C 85–90°C	

Defrosting with Ventitherm

Containers

Use ovenproof containers covered with a lid or foil.

Shelf position

Use 2nd from bottom and place containers either in the enamelled pan or on a wire shelf.


Temperatures and Times

Ready-made meals are thawed and heated through on 200 °C.

Ready-to-cook frozen foods are thawed and cooked between 170–200 °C depending on the type of food.

Times depend on the type of food to be thawed and the temperature selected. The values given in the chart are guidelines only and may have to be adjusted accordingly.

To switch on the oven

Turn the cooking method selector (fig. 1/B) to symbol  and the oven temperature control (fig. 1/C) to the required temperature.

Food	Temperature °C	Time hours/mins.	
Ready-made meals (1–4 portions)	200	0.40–0.50	thawing and heating ready to serve
Small cakes without cream fillings or toppings (in foil)	200	0.15–0.20	ready to serve
Large cakes without cream fillings or topping (in foil)	200	0.30–0.45	ready to serve
Un sliced bread in foil (approx. 450 g/1 lb)	200	0.15+0.30 at room temperature	ready to serve
Bread rolls	200	0.15+0.30 at room temperature	ready to serve
Fruit, eg. 300 g strawberries, raspberries (in covered container)	200	0.15+0.15 at room temperature	ready to serve
Ready-to-cook foods (e. g. pizza, pies)	200	0.45–1.00	ready to serve
Uncooked joints (e. g. 1 1/2 kg)	180–200	2.00–3.00 depending on type of meat	thawed and cooked

Preserving with Ventitherm

Important

Use only bottling jars with rubbers seals and glass lids.

Do not use jars with screw tops, bayonet clips or tins. For best results hygienic handling and good quality fresh foods are essential.

Up to six 1–1 1/2 litre jars can be placed in the oven.


Shelf position

Slide the enamelled pan onto the 2nd runner from the bottom and place jars, leaving a space between each, onto it.

The jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly clipped to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven.

Close the oven door.

To switch on the oven

Select symbol  on the cooking method selector (fig. 1/B) and 160 °C on the oven temperature control (fig. 1/C).

Fruit

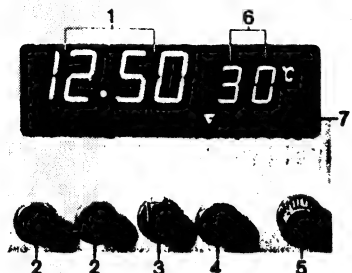
Watch the contents of the jars until bubbles form in the first jar (approx. 35–45 minutes for 1litre jars, approx. 45–60 minutes for 1 1/2 litre jars).

Switch off the oven and leave the jars in the closed oven for a further 30 minutes. For soft fruit, eg. strawberries, allow only 15 minutes.

Getting to know the electronic clock

The 24-hour electronic clock features a minute minder, automatic STOP and START/STOP facilities.

Before selecting an automatic STOP or START/STOP on the clock, the oven has to be switched on.






The times are set by pressing the buttons 2 while at the same time turning control knob 5.

While you are making your selection the display 1 gives you a constant read-out of your selection.

After you have made your selection the display reverts to the time of day.

What the symbols mean

Push buttons with symbols 2 + 4



-  To set the cooking time (duration)
-  To set the cooking end
-  Internal temperature selection for meat

Symbols on change-over switch 3

The change-over switch is used:







To switch from manual operation to time controlled cooking:

Switch position for manual operation:  

Switch position for time controlled cooking:  


Symbols on display 1

The indicator symbols "▼" enable you to check your selections:

-   = Automatic indicator flashes: you can make your selections for time controlled cooking
-   = Time controlled cooking selected: green triangle is illuminated
-   ▼ = Indicator symbol is illuminated when one of the 2 buttons is pressed and time is being selected and for as long as time controlled cooking is in progress.
- ▼ = Indicator symbol 7 is illuminated: when button 4 is pressed, the meat thermometer is being plugged into the oven, an internal temperature is selected and for as long as roasting with the meat thermometer is in progress.

To correct or cancel an entry

The time selected can be altered at any time by pressing the relevant button and turning control knob 5.

To cancel the minute minder press button  while at the same time turning control knob 5 until 0.00 is shown on the display.

To cancel an automatic STOP or a selection with a delayed START simply return the cooking Duration to 0.00.

How to use the electronic clock

To reset the clock

After a power cut the display flashes "00:00" and the cooker cannot be used until the time of day has been set on the clock. How to do this see page 6 "Before using the cooker for the first time."

How to use the minute minder

The minute minder can only be used when the oven is not on time controlled – automatic cooking. It incorporates an audible signal to remind you that a selected time has elapsed without influencing any selection made on the oven. You can select from 1 minute to 5 hours and 59 minutes.

The minute minder is set as follows:

1. Leave change-over switch on **manual** operation.
2. Press button **D**.
The display will show "0.00".
3. At the same time turn control knob 5 until the required time is shown on the display (e. g. 5 minutes). Release button **D**. The display will revert to the time of day.

When the selected time has elapsed you will hear an audible signal which will switch off automatically after approx. 3 minutes. To switch this off manually press button **D**.

To check on remaining time:

Press button **D**. The remaining time is shown on the display. Release the button and the display reverts to the time of day.

How to select automatic STOP and START/STOP

General

The oven(s) can be programmed to switch "off" or "on and off" automatically.

You can select a cooking Duration of 5 hours and 59 minutes within a 23 hour and 59 minute period.

To select an automatic STOP

1. Switch on the oven(s).
2. **Set the change-over switch 3 to time controlled cooking.**
The automatic indicator "▼" starts to flash.
3. **Select Duration.**
Press button **D** at the same time turning control knob 5 to select the required cooking time. Release button **D**. The display reverts to the time of day. The indicator symbols "▼" are illuminated.

How to use the electronic clock

To select an automatic START/STOP

1. Switch on the oven(s).
2. **Set the change-over switch to time controlled cooking.**
The automatic indicator "▼" begins to flash.
3. **Select Duration**
Press button **(D)** at the same time turning control knob 5 to set the required cooking time. Release button **(D)** and the display reverts to the time of day. The indicator symbol "▼" above **(D)** is illuminated.
4. **Select Cooking End**
Press button **(E)** and the display will show the cooking end. The indicator symbol "▼" is illuminated.

Example

It is 9.00 hours. You have selected a cooking time of 45 minutes. If you press button **(E)** the display will show 9.45. You can now alter the cooking end by turning control knob 5 to any time you wish the food to be ready (e. g. 12.00 hours). As soon as the required cooking end appears on the display release button **(E)** and the display reverts to the time of day. Symbols above **(D)** and **(E)** are illuminated. According to our example the oven(s) would switch on at 11.15 and switch off at 12.00 hours.

To check remaining Cooking Duration

During time controlled cooking you can check the remaining cooking time by pressing button **(D)**. The display will show you the remaining cooking time.

To check the Cooking End

By pressing button **(E)** the display will show you the time the oven(s) is going to switch off.

Switch off

At the end of the elapsed duration the oven will switch off automatically and you can hear an audible signal which will switch off after approx. 3 minutes. To switch the signal off manually, press buttons **(D)** or **(E)**. The indicator symbols for **(E)** and **(D)** go out.

Important

After time-controlled cooking return the cooker control knobs to the "off" position and set the change-over switch to the hand symbol. The automatic indicator stops flashing and the cooker is ready for manual use.

Cleaning and maintenance

Cleaning of the oven

Before cleaning switch off the oven and allow it to cool down. For best results the oven should be cleaned after each use as food deposits will dry or bake on when the oven is used again.

Never use an abrasive such as wire wool, or scouring powder. The following can be used depending on the degree of soilage:

1. A damp cloth and mild detergent.
2. Cream cleaners such as "Jiff" and a cloth or nylon scourer such as "Scotch-brite".


3. Oven cleaners such as "Ovenpad" or „Kleenoff". Do follow the manufacturers instructions on the cleaning materials you use carefully. For cleaning of painted surfaces, glass, plastic and catalytic liners use mild detergents only.

Removal of the oven door

For thorough cleaning the oven door should be removed. Proceed as follows:

1. Open the door and unlock safety catches on both sides of the door. Using a coin (fig. 12) give the locks holding the catches a quarter turn (90 degrees) in clockwise direction.
2. Close the door approximately halfway to the stop position.
3. Press the door slightly forward and lift off. **Do not lift door by the handle.**
4. To replace the door, reverse this sequence. Remember to lock the safety catches by returning them to their original position (quarter turn anti-clockwise).

Oven interior light

During cleaning, the oven interior can be illuminated. To switch on the oven light turn the cooking method selector to the symbol .

Fat filter

The fat filter should be cleaned after every use. To remove filter, hold it by the handle and lift upwards. Place the fat filter in a saucepan, add approx. 2 tbsp. of automatic washing powder and cover filter with water. Bring to the boil and leave to soak for approx. 30 mins or longer depending on the degree of soiling. Rinse filter in clear water and dry.

See page 9 for details on how to insert the fat filter.

Grill element

The grill element can be removed for cleaning.

Cleaning and maintenance

To remove the rear panel

Remove oven accessories.

1. Loosen both nuts at the rear on the left and right of the oven.
2. Unscrew both nuts at the front on the left and right of the oven (fig. 13).
3. Remove the shelf supports.

Re-assemble in reverse order.

To remove the rear panel

The rear panel (fig. 10) of the oven can be removed for cleaning. Proceed as follows:

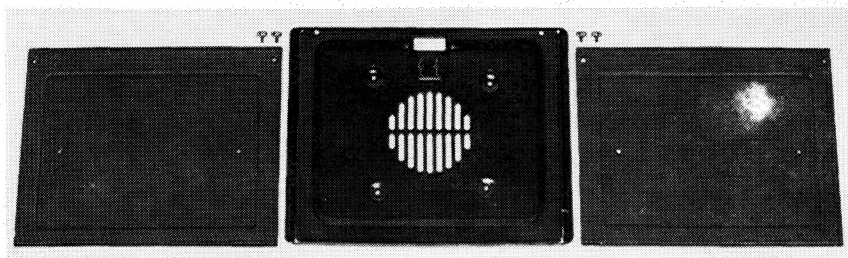
1. Unscrew the four nuts.
2. Clean the panel as in the case of all enamelled surfaces.
3. Re-assemble in reverse order.

When replacing the rear panel, make sure that it is correctly placed.

To remove the fan

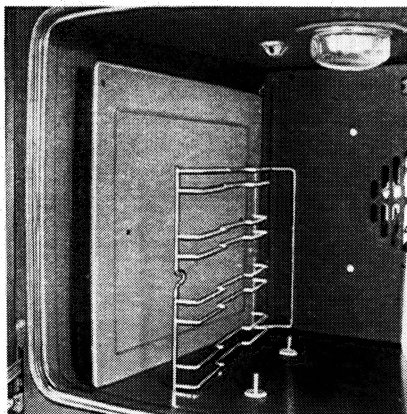
Having removed the rear panel you will gain access to the fan (fig. 11) which is held on the motor shaft by a nut (left-hand thread). Loosen this nut by turning it clockwise and remove the fan. Clean the fan with hot soapy water. Replace the fan and remember to fasten the nut by turning it anti-clockwise.

Optional extras



Optional catalytic set KST 9
E-No. 611 899 407

An optional catalytic set is available consisting of two side panels and one rear panel which replaces the existing one.

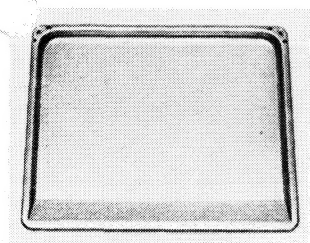


The two catalytic side panels are fastened (as illustrated) behind the shelf supports with two nuts each side. Make sure that the catalytic coating faces the interior of the oven.

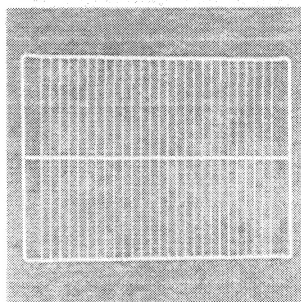
These liners help to keep the oven cleaner as they clean themselves to a great extent during roasting and baking at temperatures above 200 °C.

As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250 °C for 1 or 2 hours per week. Before carrying out such a heat cycle remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on.

For isolated stubborn stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.



Baking sheets
E-No. 611 899 359



Reversible wire shelf
E-No. 611 899 360

If you think your cooker is not working properly

The indicator lights do not work

- Check whether the operating sequence has been fully carried out.
- Check whether the fuses in the fuse box are in good working order.

The oven does not heat up


Have you selected the cooking method and the temperature?

The grill does not heat up

Have you turned the oven switch (**fig. 1/B**) to the grill symbol and the variable control (**fig. 1/C**) to the highest setting?

Have you inserted the deflector plate if you are grilling with the door open?

The oven does not work

Did you forget to turn the change-over switch of the automatic timer back to the manual symbol  after time controlled cooking? See also pages 16–18.

The oven interior light has failed

1. Disconnect the fuses in the fuse box.
2. Turn protective cover for the oven light on oven roof anti-clockwise.
3. Replace bulb (40 W heat-resistant to 300 °C).

Important

Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer in connection with one of the aforementioned problems, as the

cost involved will have to be passed on even during the warranty period. Therefore, follow the instructions and recommendations in this booklet carefully.

Service

Should you be unable to locate the cause of a problem in spite of the above check-list please contact your AEG service department quoting the E-and F-number which you will find on the label at the back of this booklet.

These numbers enable the service department to prepare as far as possible any spare parts required to rectify the fault on first call.

This appliance complies with the Radio Interference requirements of EEC Directive 76/889/EEC and 82/499/EEC.

When calling our service department please quote the following numbers

E-nr.

F-nr.

